

# CHERYL'S

ON 12TH

a local family owned restaurant,  
marketplace and catering company

Welcome ● SAVOR ENTERTAIN  
**Dine** in breakfast  
**BAKERY** MARKET Coffee  
**CATERING TAKE OUT**

SUNDAY	8AM - 4PM
MONDAY	7AM - 4PM
TUESDAY	7AM - 4PM
WEDNESDAY	7AM - 8PM
THURSDAY	7AM - 8PM
FRIDAY	7AM - 8PM
SATURDAY	8AM - 8PM

1135 SW Washington St, Portland OR

TEL. 503-595-2252

[WWW.CHERYLson12TH.COM](http://WWW.CHERYLson12TH.COM)

# ON 12TH



# CHERYL'S

MENU

# BREAKFAST

**served mon-fri 7am – 4pm  
saturday and sunday 8am – 4pm**

**STEEL-CUT OATMEAL** with brown sugar, raisins & choice of cream, milk, or soy – 8

*add pecans, walnuts or bananas – 50 cents each*

**HOUSE-MADE GRANOLA** with berries and Greek yogurt *Half – 6 / Full – 9*

- **2 EGGS TO ORDER** cooked any style, choice of potatoes and toast or English muffin – 8.75  
*add bacon, ham or sausage – 2.25*  
*add flat iron steak or salmon – 7*

## breakfast specialties

**PORTUGUESE FRIED RICE** linguica sausage over bacon-and-egg fried rice with green onion and avocado – 13.25

**VEGETARIAN FRIED RICE** rice, eggs, veggie mix and avocado – 11.50

- **APPLE FRITTWICH** apple fritter grilled with smoked gouda, cheddar, bacon jam, fried egg and arugula, with choice of potatoes – 12.50
- **HUEVOS RANCHEROS** corn tortilla, black beans, avocado, cotija cheese, ranchero sauce and fried eggs – 12

**TOFU RANCHEROS** (vegan) – 12

**FRENCH TOAST** challah bread – 9.50  
*with lemon curd, blueberries and whipped cream - 12*  
*add bananas or pecans – 50 cents each*  
*with applewood bacon, ham or sausage – add 2.25*

**PANCAKES** three scratch pancakes – 9  
*with lemon curd, blueberries and whipped cream – 11.50*  
*add bananas or pecans - 50 cents each*  
*with applewood bacon, ham or sausage – add 2.25*

**CROQUE MONSIEUR** ham and gruyère on grilled French bread with mornay sauce, served with cheesy hash browns or roasted red potatoes – 13

- **CROQUE MADAME** A Croque Monsieur with egg – 14
- **FRIED EGG SANDWICH** bacon, ham or sausage with fried egg and cheddar, served with cheesy hash browns or roasted red potatoes – 11.50
- **BISCUITS & GRAVY** (sausage or vegetarian gravy)  
*half – 8 top with one egg – add 1*  
*full – 11 top with 2 eggs – add 2*
- **CORNED BEEF HASH** – 12.75  
*top with 2 eggs – add 2*

• Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**3 egg omelets** served with potatoes and toast

**SAVORY MUSHROOM** caramelized onion & feta – 12

**MORNAY** bacon, mushroom, swiss cheese, mornay sauce – 12

**GREEN** broccoli, spinach, scallions, chives, feta, avocado & roasted peppers – 12

**BACON & CHEDDAR** – 12

**CHORIZO & GREEN CHILI** cheddar and jack cheese, ranchero sauce – 12

**CRAB MORNAY** crab, gruyere, sautéed mushrooms, and mornay sauce – 18

## scrambles

**THE FIT SCRAMBLE** egg whites, quinoa, and dried cranberries with almonds, red pepper & parsley garnish – 11.50

**MIGAS** scramble of eggs, tomatoes, corn tortilla strips, peppers, onions, cotija, served with black beans and avocado – 12

**VEGGIE SCRAMBLE** scramble of eggs, feta cheese, broccoli, green onions, pepper, tomato, spinach, mushrooms and avocado – 12

*add potatoes and toast – add 2*

**VEGAN SCRAMBLE** sautéed tofu, broccoli, green onions, pepper, tomato, spinach, mushrooms and avocado – 11.50

*add potatoes and toast – add 2*

**benedicts** served with choice of potatoes

- **EGGS BENEDICT** Canadian bacon, poached eggs on English muffin with hollandaise – 13.95
- **SALMON BENEDICT** salmon on English muffin topped with poached eggs & hollandaise – 16.95
- **EGGS SARDOU** creamed spinach and artichoke on English muffin, topped with poached eggs and hollandaise – 13.95
- **CRAB BENEDICT** crab, roasted asparagus, eggs and hollandaise – 18.50
- **PRIME RIB BENEDICT** shaved prime rib, poached eggs and bernaise sauce on an english muffin – 18.50

**NOT ALL INGREDIENTS LISTED  
FOR ALL ITEMS. PLEASE ASK FOR  
ALLERGEN OR DIETARY CONCERNS.**

## SALADS, SOUPS & CHILI

### soups and chili

**SOUP OF THE DAY** Cup – 5 Bowl – 7.50

#### TOP-SECRET CHILI

**CLASSIC** Cup – 6 Bowl – 8

**VEGAN** Cup – 6 Bowl – 8

### salads

**HOUSE SALAD** spring mix, roasted seasonal vegetables, tomatoes, vinaigrette – 11

*with charbroiled chicken or blackened tempeh – add 3*

- *with charbroiled flat iron steak or salmon – add 6*

**THAI SALAD** spring mix, basil, shallots, red pepper, cashews – 11.25

*with charbroiled chicken or blackened tempeh – add 3*

- *with charbroiled flat iron steak or salmon – add 6*

**NIÇOISE SALAD** albacore, grilled asparagus, eggs, tomato, basil vinaigrette – 13.50

**CLASSIC CAESAR** – 10.75

*with charbroiled chicken – add 3*

- *with charbroiled flat iron steak or salmon – add 6*

**NORTHWEST SALAD** spring mix, sliced apples, cranberries, blue cheese and hazelnuts with raspberry vinaigrette – 11.25

*with charbroiled chicken – add 3*

- *with charbroiled flat iron steak or salmon – add 6*

**CRAB LOUIE** crab, avocado, hard boiled eggs, roasted asparagus, cucumber and tomatoes – 18

## BOWLS

**INDIAN CURRY BOWL** rice, roasted vegetables, curry, almonds and sunflower seeds

*Vegetarian 10 / Chicken 13*

**MEXICAN RANCHERO BOWL** rice, black beans, roasted vegetables, ranchero sauce, cotija cheese, roasted jalapenos *Vegetarian 10 / Chicken 13*

#### YUCATAN STYLE SLOW ROASTED PORK

**BOWL** rice, black beans, pineapple mango salsa, tortillas 12.75

- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## SANDWICHES

**with chips, curried pea salad  
or cranberry jicama cole slaw**

### cold

**HAM & APPLE** glazed ham with apple, lettuce, and brie on ciabatta – 11

**TURKEY CRANBERRY** oven roasted with cranberry, brie, arugula and candied walnuts on focaccia – 12

**TUNACADO** lettuce, cucumber, avocado & tomato – 11

**GRINDER** Italian Club-style sandwich with ham, salami, turkey, provolone cheese, pepperoncini, lettuce, tomato, and balsamic reduction - 12

**CAPRESE** grilled focaccia, basil, tomato, fresh mozzarella, pesto and balsamic reduction – 10.50

**BEEF & HAVARTI** roast beef, roasted red pepper, caramelized onion, horseradish aioli and havarti on focaccia - 12.25

**VEGGIE HUMMUS** vegan telera bun with hummus, avocado, sunflower seeds, carrots, cucumbers, lettuce, red pepper, grilled onions and tomato – 11

**THAI CHICKEN WRAP** chicken, honey lime & sweet Thai chili, carrots, avocado, cabbage & cheese – 11

**VEGAN WRAP** blackened tempeh, romaine, cole slaw, avocado – 11

### hot

**FIG & GOAT CHEESE** fig, goat cheese and arugula on rustic white – 11

**PRIME RIB FRENCH DIP** provolone, au jus and horseradish cream – 13.75

**CHERYL'S STUFFED MEATLOAF** signature meatloaf, grilled onion, white cheddar – 12.50

**TUNA BAKE** tuna salad with white cheddar baked on a pub bun – 11

**GRILLED CHEESE** Tillamook cheddar and gruyère – 10

**GRILLED CHICKEN & PEAR** rosemary maple chicken, grilled pear, tomato, mascarpone and spring mix – 12

**PORK TENDERLOIN SANDWICH** with honey Dijon sauce, caramelized onion, mama lil's peppers, arugula & cabbage blend 12.95

**CROQUE MONSIEUR** French classic crispy sandwich with ham, gruyère and mornay sauce – 13

## HOUSE SPECIALS

**QUESADILLA** wild mushrooms, grilled onion, feta, gruyere – 11

*with charbroiled chicken – add 3*

**FISH TACOS** choice of panko breaded and fried or chargrilled mahi-mahi topped with cranberry jicama slaw, lime squeeze – 11.75

**PORTUGUESE FRIED RICE** linguica sausage over bacon-and-egg fried rice with green onion and avocado – 13.25

**PENNE PESTO & SUNDRIED TOMATOES**  
penne with pesto cream sauce, sundried tomatoes, artichoke hearts – 12.50  
*with charbroiled chicken or tofu – 15.50*

**SANTA FÉ PASTA** penne with spicy pepper cream sauce – 12.50  
*with charbroiled chicken or tofu – 15.50*

**OVEN ROASTED CHICKEN** Rosemary maple and walnut glaze (served with two sides) – 14.50

**CHERYL'S MEATLOAF** stuffed with ham and cheddar cheese (served with two sides) – 14.50

• **FLAT IRON STEAK** (served with two sides) – 18.50

• **CHARBROILED SALMON** choice of lemon dill butter or bernaise sauce (served with two sides) – 18

• **CHARBROILED MAHI MAHI** cajun spiced or topped with pineapple mango chutney (served with two sides) – 18

**BLACKENED TEMPEH** caramelized onions and mushrooms (served with two sides) – 13.50

### sides

Garlic Mashed Potatoes	Jasmine Rice
Macaroni and Cheese	Curried Pea Salad
Cranberry Jicama Cole Slaw	Seasonal Vegetable
French Fries	

## BURGERS

**with chips, curried pea salad or cranberry jicama cole slaw**

*upgrade to french fries add \$1*

**8 oz. Painted Hills Beef, humanely raised in Oregon**

• **ALL-AMERICAN** lettuce, tomato, house pickles – 11  
*add cheese for 1.00 add bacon for 2.25*

• **HICKORY** lettuce, tomato, cheddar, BBQ sauce, onion crisps – 12.50

• **HAMBURGER CLUB** club-style sandwich with hamburger, cheddar, bacon, lettuce, tomato and spicy aioli – 13.75

**VEGAN "CHICKIN" BURGER** grilled patty with vegan spicy aioli, tomato, red onion and avocado on vegan bun – 11.50

## CHILDREN'S MENU

**with fruit, apple sauce or fries**

**GRILLED CHEESE** – 7.75

**MAC & CHEESE** – 7.75

**PEANUT BUTTER & JELLY** – 7.75

**GRILLED CHICKEN TENDERS** – 7.75

**HAMBURGER** – 7.75

**FISH & CHIPS** – 7.75

**available from open to 4pm**

**TWO PANCAKES** with sausage or bacon – 7.75

**½ ORDER FRENCH TOAST**  
with sausage or bacon – 7.75

**CASUAL \* FORMAL  
CATERING**

[www.cherylsoul2th.com](http://www.cherylsoul2th.com)

PREMISES AVAILABLE FOR  
**PRIVATE PARTIES**  
AT SELECT TIMES

**BAKERY**  
HAND CRAFTED  
*in-house pastries*

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